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<p>(21) International Application Number: PCT/NL99/00569</p> <p>(22) International Filing Date: 14 September 1999 (14.09.99)</p> <p>(30) Priority Data: 1010096 15 September 1998 (15.09.98) NL</p> <p>(71) Applicants (for all designated States except US): CAMPINA MELKUNIE B.V. [NL/NL]; Hogeweg 9, NL-5301 LB Zaltbommel (NL). INSTITUT NATIONAL DE LA RECHERCHE AGRONOMIQUE (INRA) [FR/FR]; 147, rue de l'Université, F-75338 Paris Cedex 07 (FR).</p> <p>(72) Inventors; and</p> <p>(75) Inventors/Applicants (for US only): <u>VERMIN</u>, Reinier, Johannes, Christina [NL/NL]; Bomschuit 19, NL-3448 WE Woerden (NL). <u>SPINNLER</u>, Henry-Eric [FR/FR]; 32 bis, avenue de la Division Leclerc, F-92310 Sèvres (FR).</p> <p>(74) Agent: OTTEVANGERS, S., U.; Vereenigde Octrooibureaux, Nieuwe Parklaan 97, NL-2587 BN The Hague (NL).</p>			
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<p>(54) Title: DAIRY PRODUCT AND METHOD FOR PREPARING SAME</p> <p>(57) Abstract</p> <p>The invention relates to a method for preparing a dairy product, in which a medium comprising milk or a milk product is treated under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism, and is then kept under anaerobic conditions for some time. Furthermore, the invention relates to a dairy product obtainable by this method.</p>			